



The Santomiele Fig in Cuisine

Dried in the sun and the wind
Washed with salt, lemon and water
Do not contain sulfites

Opificio Santomiele

Is situated a few Km away from the archeological area of Paestum in the Cilento National Park: a land where figs of the *Dottato* variety have been grown for thousands of years.




Santomiele



FIGS WITH THE PEEL

Every single fig is quality-checked by the artisans. They are all pitted for an immediate use. Ideal in every cuisine: for sweet and savoury croutons, pies, to dress green salads and garnish meats.

art AT5

Gr 500 oz 17,63

Santomielle



PEELED FIGS

Rare, fine, soft, white, delicate are their smells and tastes. In cuisine it is recommended to use them individually. Stuffed with creamy cheeses, fish, salads. Perfect pairing with dark chocolate cru'.

art AT6

Gr 500 oz 17,63

Santomiele



PEELED FIGS' CARPACCIO

White and soft, realized exclusively with mondi figs, peeled by hand and sun-dried. It's cut in thin slices with a slicer or with a manual cutting. Perfect combination with salads, cheeses, meats, fish.

art AA4

Gr 300 Oz 10,58


Santomiele

Dishes with Peeled Figs' Carpaccio



pizza with pesto and figs' carpaccio



fried pizza with figs' carpaccio



CARPACCIO OF FIGS WITH THE PEEL

Intense in taste, the aromas are those of wood and honey. Ambered colours. It's cut in thin slices with a slicer or with a manual cutting. Perfect combination with seasoned cheeses, venison, salad.

art AA5

Gr 500 oz 17,63

Santomiele

Dishes with Carpaccio of Figs with the Peel



Fagottino of figs' carpaccio, stuffed with crispy broccoli, borage leaves and anchovies

Dishes with Carpaccio of Figs with the Peel



figs' carpaccio and tomino of fresh cheese



THE MOLASSES

Is obtained by the cold pressing of the dried figs.

Molasses for breakfast is a great energizing . For those suffering from sluggish bowels, it is recommended the combination with yogurt.

The combination of molasses with cheeses originates unique tastes and recalls ancient flavors.

Used in cuisine to create new recipes. The combinations are countless: with green salads, chicken salads, on legumes puree, to garnish meat and fish.

art AZ, AM; AM2

MI 200,100,40

Santomiele

Recipes with figs' molasses

MOLASSES ON VEGETABLES SOUPS AND DESSERTS



Wild berries, vanilla and strawberry
icecream, combined with molasses
turns into a fresh dish with
an exotic scent



The fusion between legumes puree,
vegetables soup, and figs' molasses
develops lingering and delicate aromas.
Vapours turn into clouds to taste


Santomiele



FIGS' JAMS

Realized with cultivar *Dottato* figs and a minimum quantity of sugar, can be combined both with savory and sweet dishes.

The color is golden, tastes are delicate and fresh.

The ingredients, such as vanilla and pears, create new and original notes of taste.

art AN figs and vanilla

ml212

art AN1 figs and pears

ml212





Opificio Santomiele

Situated in the ancient village of Prignano Cilento (SA), Italy
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in italy since 1930